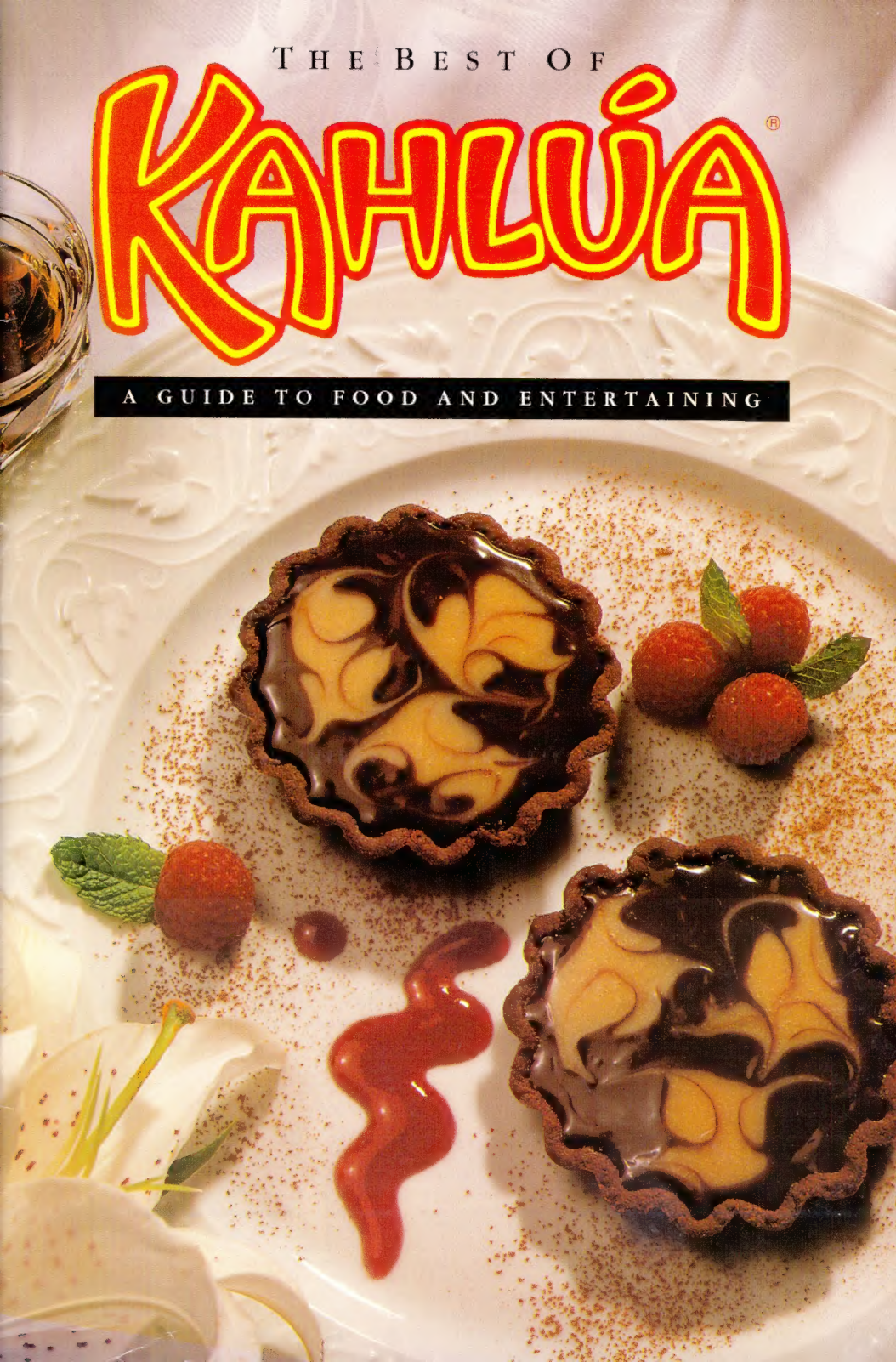
THE BEST OF

KAHLÚA®

A GUIDE TO FOOD AND ENTERTAINING



KAHLÚA®

THE TASTE THAT TOPS EVERYTHING

It really shouldn't be surprising that Kahlúa is America's number-one imported liqueur. Its very taste is intriguing, fascinating.

Try though imitators may, Kahlúa remains unique. It is as fashionable today as when first discovered. And, as culinarians continue to learn, there is virtually no end to what Kahlúa can do. Its versatility is practically boundless!

The Best of Kahlúa is a cache of recipe riches. For drinks, everything from classic cocktails like the Kahlúa Black Russian; to the simple pleasures of Kahlúa & Cream; to cool, tropical delights like the Kahlúa Colada; and the after-dinner coziness of Kahlúa Coffees.

For desserts, Kahlúa flavors fare like no other cordial. Celebrate Valentine's Day with enchanting sweets; treat friends to an array of scrumptious cheesecakes; bask in pure indulgence with Kahlúa and chocolate delicacies. Make any day an occasion with the endless delights presented within

THE BEST OF KAHLÚA!

KAHLÚA®

With our compliments. Why not share The Best of Kahlúa with friends, family, neighbors, fellow chefs, club members? We'll provide as many copies as you'd like, free! Do ask for a supply for yourself, too - they add a nice touch when giving gifts of Kahlúa. KAHLÚA, Dept RB, Box 2426, Farmington Hills, MI, 48333-2426

Kahlúa® 26.5% alc./vol. (53 proof) Hiram Walker & Sons Inc. Southfield, MI

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IMPORTED
FROM SUNNY MEXICO
KAHLÚA
Licor de Café

The CLASSICS

Kahlúa & Cream

1 ½ oz. Kahlúa
4 oz. cream

Pour Kahlúa over ice in an old-fashioned glass. Add cream. Mmmmm!

Kahlúa & Milk

1 ½ oz. Kahlúa
4 oz. milk

Pour Kahlúa and milk over ice. Stir.

Kahlúa White Russian

1 oz. Kahlúa
1 oz. vodka
2 oz. cream or milk

Pour Kahlúa and vodka over ice. Top with fresh cream or milk. Stir. A revolutionary drink.

Kahlúa Black Russian

1 oz. Kahlúa
1 ½ oz. vodka

Pour Kahlúa and vodka over ice in an old-fashioned glass. Stir. Enjoy!

Kahlúa Chocolate Cake

Makes 10 to 12 servings

3 eggs, separated
¾ cup granulated sugar
½ cup butter
1 cup light brown sugar, packed
2 ¼ cups all-purpose flour
½ cup unsweetened cocoa powder
1 ½ teaspoons baking soda
¾ cup strong cold coffee
¾ cup Kahlúa
Kahlúa Frosting (recipe follows)

Grease and flour two 9-inch cake pans. Preheat oven to 350˚F. Beat egg whites until frothy; then beat in sugar until stiff peaks form. Set aside. Cream butter and brown sugar until fluffy. Beat in egg yolks one at a time. Sift flour, cocoa, and baking soda together. Add to creamed mixture alternately with coffee and Kahlúa; blend well. Fold egg whites into batter. Pour into prepared pans. Bake 30 to 35 min. or until done. Cool 10 min., invert on wire rack; remove pans. Cool before frosting. A true Kahlúa classic!

KAHLÚA FROSTING: In large bowl, cream 6 Tbsp. butter and 1 lb. sifted powdered sugar. Add 3 Tbsp. unsweetened cocoa powder, 3 Tbsp. Kahlúa and 2 to 3 Tbsp. hot coffee; beat until smooth. Decorate with shaved chocolate, if desired.

Kahlúa & Ice Cream

Pour Kahlúa over your favorite ice cream. Top with whipped cream. Garnish with chocolate curls or nuts, if desired. An adult summer treat.

Kahlúa Pecan Pie

Makes 8 to 10 servings

Pastry Crust
¼ cup butter
¾ cup granulated sugar
1 teaspoon vanilla extract
2 Tbsp. flour
3 eggs
½ cup Kahlúa
½ cup dark corn syrup
¾ cup evaporated milk
1 cup whole or chopped pecans
Whipped cream and pecan halves (optional)

Line 9-inch pie pan with your favorite pastry recipe. Chill. Preheat oven to 400˚F. In large bowl, cream together butter, sugar, vanilla and flour. Mix well. Beat in eggs, one at a time. Stir in Kahlúa, corn syrup, evaporated milk, pecans. Mix well, pour into pie pan. Bake for 10 min. Then reduce heat to 325˚F. and bake until firm (about 40 min.). Chill. Garnish, if desired. Excellent!

Now!

COOL IT!

Kahlúa Milkshake

1 oz. Kahlúa
¼ cup milk
2 scoops French vanilla or chocolate ice cream

In blender, combine Kahlúa, milk and ice cream and blend briefly. A creamy creation.

Kahlúa Ice Cream Parfait

1 ½ oz. Kahlúa
2 scoops coffee ice cream

In parfait glass, layer Kahlúa and coffee ice cream (or another favorite ice cream), starting and ending with Kahlúa. Prepare ahead and freeze, if desired.

Kahlúa Float

1 ½ oz. Kahlúa
1 oz. cola
Scoop of vanilla ice cream
Club soda

Pour Kahlúa and cola over ice cream in tall glass. Fill with club soda.

Kahlúa Iced Coffee

1 ½ oz. Kahlúa
Chilled coffee
Cream or milk, if desired

Pour Kahlúa and cooled or chilled coffee over ice in a tall glass. Add cream or milk, if you like. Stir.

Kahlúa & Soda

1 ½ oz. Kahlúa
Club soda
Lime wedge

Pour Kahlúa over ice in a highball glass. Add club soda. Stir. Garnish with lime wedge, if desired.

Kahlúa Smith & Kerns

1 ½ oz. Kahlúa
4 oz. cream
Club soda or carbonated soft drink

Pour Kahlúa and cream over ice. Add a splash of soda...ginger ale...cola...or your favorite carbonated soft drink. Give it a quick stir. Light and refreshing.

Kahlúa Mud Pie

Makes 8 servings

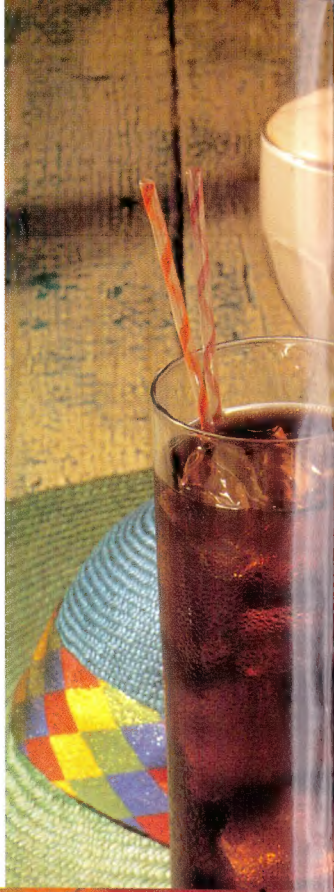
Chocolate crumb crust (recipe follows)
2 teaspoons unflavored gelatin
3 Tbsp. water
⅓ cup Kahlúa
6 squares semi-sweet chocolate
4 large eggs, separated
⅓ cup granulated sugar
1 cup whipping cream
½ cup unsalted chopped macadamia or cashew nuts

Prepare crumb crust. Cool; chill while preparing filling. Sprinkle gelatin over cold water in top of double boiler; let stand 5 min. to soften . Set over simmering water to dissolve. Add Kahlúa and chocolate. Heat and stir until melted. Beat egg yolks until thick and light yellow. Beat in hot chocolate-Kahlúa mixture. Cool 15-20 min. Beat egg whites to soft peaks. Beat in sugar gradually to form meringue. Fold into chocolate mixture. Beat ½ cup cream stiff and fold in. Chill mixture until mounds on spoon. Fold in chopped nuts and heap into crust. Chill 4-5 hours or overnight. Shortly before serving, beat remaining ½ cup cream stiff. Pipe cream on top.

CHOCOLATE CRUMB CRUST:

1 ½ cups chocolate wafer crumbs
⅓ cup butter, melted
2 squares semi-sweet chocolate, melted
1 Tbsp. butter
2 teaspoons corn syrup

Mix chocolate wafer crumbs and melted butter. Press over bottom and sides of 9-inch pie pan. Bake at 350° F., 8 min. Remove from oven and cool. Combine melted chocolate, tablespoon butter and corn syrup. Spread over bottom and part way up sides of cooled shell, using back of spoon.



International

Kahlúa Bavarian Coffee

1 oz. Kahlúa
½ oz. Hiram Walker Peppermint Schnapps
Hot coffee
Whipped cream

Add Kahlúa and schnapps to coffee. Top with whipped cream, and shaved chocolate.

Kahlúa Irish Coffee

1 oz. Kahlúa
1 oz. Irish whiskey
Hot coffee
Whipped cream

Mix Kahlúa, Irish whiskey and coffee.Top with whipped cream.

Kahlúa Mexican Coffee

1 oz. Kahlúa
½ oz. Two Fingers Tequila
Hot coffee
Whipped cream

Pour together and top with whipped cream. ¡Si!

Kahlúa Jamaican Coffee

1 oz. Kahlúa
½ oz. Jamaican rum
Hot coffee
Whipped cream

Combine Kahlúa and Jamaican rum in a steaming cup of coffee. Top with whipped cream.

Kahlúa Spanish Coffee

½ oz. Kahlúa
½ oz. Hiram Walker Triple Sec
1 oz. Presidente Brandy
Hot coffee
Whipped cream

Add first 3 ingredients to hot coffee. Top with whipped cream. Olé.

Kahlúa Parisian Coffee

½ oz. Kahlúa
½ oz. Hiram Walker Orange Curaco
1 oz. Courvosier
Hot coffee
Whipped cream

Pour first 3 ingredients into a steaming cup of coffee. Top with whipped cream. Garnish with shaved chocolate or orange peel, if desired. Rich and delicious.

Kahlúa Kugel

Makes about 9 servings

8 oz. lasagna noodles
4 eggs
½ cup sugar
1 cup small curd cottage cheese
1 cup sour cream
1 cup milk
½ cup Kahlúa
¼ cup unsalted butter, melted
½ cup all-purpose flour
¼ cup brown sugar, packed
2 oz. semi-sweet chocolate, finely chopped
1 teaspoon instant espresso powder
¼ cup unsalted butter, chilled and cut into small pieces
Whipped cream (optional)

Cook noodles in 4 quarts boiling water until tender, about 10 min. Drain and set aside. In large bowl, beat eggs with sugar, cottage cheese, sour cream, milk, Kahlúa and melted butter to blend well. Pour about 1 cup mixture into buttered 9-inch square baking dish. Top with about ¼ of noodles, arranging in single layer. Repeat layering until all ingredients are used. Cover and refrigerate at least 4 hours.

In small bowl, combine flour, brown sugar, chocolate and espresso powder. Using fingers, rub cold butter into mixture to form coarse crumbs. (Topping can be made up to two days ahead.) When ready to bake, sprinkle topping evenly over kugel. Bake at 350°F., until firm in center, about 1 hour. Cool slightly. Cut warm kugel in squares and serve with whipped cream, if desired.

Kahlúa Mexican Cocoa Cake

Makes 12 servings

1 (18.25-ounce) package devil's food cake mix
1 teaspoon ground cinnamon
3 eggs
1 cup cold coffee
⅓ cup Kahlúa
½ cup vegetable oil
Frosting (recipe follows)
Unsweetened cocoa powder, ground cinnamon or ground Mexican-style chocolate

In large bowl, combine cake mix, cinnamon, eggs, coffee, Kahlúa and oil. Blend on low speed of electric mixer until moistened. Mix at medium speed 2 minutes. Pour batter into two greased and lightly floured 8-inch cake pans. Bake at 350 degrees about 35 minutes, or until cake tests done. Cool in pans 10 minutes then turn out onto wire rack and cool completely. Fill and frost cake with Frosting. Sprinkle top and/or sides with cocoa, cinnamon or chocolate.

FROSTING:

1 (16-ounce) carton creamy chocolate-flavored frosting
½ teaspoon ground cinnamon
2 tablespoons Kahlúa

In small bowl, combine frosting, cinnamon and Kahlúa. Beat to blend.

FLAVORS
Irish Coffee
AMERICA
SEPTENTRI
ONALIS

KAHLÚA
IMPORTED
FROM SUNNY MEXICO
KAHLÚA
Licor de Café

Nightcaps

Kahlúa & Amaretto
1 oz. Kahlúa
½ oz. Hiram Walker Amaretto

Pour Kahlúa and amaretto liqueur over ice. Stir. Terrific twosome.

Kahlúa & Coffee
1 ½ oz. Kahlúa
Hot coffee
Cream, plain or whipped

Add Kahlúa to coffee. Stir in cream or top with whipped cream. Stir with cinnamon stick if desired. A warm fuzzy.

Kahlúa Kioki Coffee
1 oz. Kahlúa
½ oz. Presidente Brandy
Hot coffee
Whipped cream

Add Kahlúa and brandy to coffee. Top with whipped cream. Garnish with orange peel, if desired.

Kahlúa Caffé
1 oz. Kahlúa
½ oz. Hiram Walker Hazelnut
Hot coffee
Whipped cream
Cocoa powder

Add Kahlúa and hazelnut liqueur to hot coffee. Top with whipped cream and dust with cocoa powder *(pictured at top right)*

Kahlúa Cappuccino
1 oz. Kahlúa
½ oz. Carolans Irish Cream
Hot coffee
Whipped cream

Add Kahlúa and Irish cream liqueur to coffee. Top with whipped cream if desired.

Kahlúa & Cognac
1 ½ oz. Kahlúa
1 ½ oz. Courvosier

Pour Kahlúa and cognac in brandy snifter. Swirl gently. So simple... and pleasurable.

Kahlúa Black Tie
1 oz. Kahlúa
½ oz. Opal Nera Sambuca

Pour Kahlúa and Opal Nera over ice. *(pictured at bottom)*

Kahlúa White Tie
1 oz. Kahlúa
½ oz. Opal Nera Sambuca
½ oz. milk or cream

Pour Kahlúa, Opal Nera and milk over ice and stir. For a formal affair.

I ♥ CHOCOL

Kahlúa & Hot Chocolate

Hot chocolate
1 ½ oz. Kahlúa
Whipped cream or marshmallows

Prepare hot chocolate according to your favorite recipe. Add Kahlúa. Stir. Top with whipped cream or marshmallows.

Variation: For a minty variation, try 1 oz. Kahlúa and ½ oz. peppermint schnapps.

Kahlúa Chocolate Coffee

½ oz. Kahlúa
½ oz. Hiram Walker Chocolate Liqueur
Hot coffee
Whipped cream

Pour Kahlúa and chocolate liqueur into mug, then add hot coffee. Top with whipped cream, if desired.

Black Russian Brownies

Makes about 30 brownies

4 squares (1 oz. each) unsweetened chocolate
1 cup butter
¾ teaspoon black pepper
4 large eggs
1 ½ cups sugar
1 ½ teaspoons vanilla extract
⅓ cup Kahlúa
2 Tbsp. vodka
1 ⅓ cups sifted flour
½ teaspoon salt
¼ teaspoon baking powder
1 cup chopped walnuts or sliced toasted almonds
Quick Fudge Frosting (recipe follows)

Line bottom of 9 x 13-inch baking pan with cooking parchment. In saucepan, melt chocolate and butter with pepper over low heat. Beat eggs with sugar and vanilla until blended. Stir in cooled chocolate mixture, then Kahlúa and vodka. Resift flour, salt and baking powder into mixture and stir until blended. Add nuts. Turn into pan. Bake in 350°F. oven just until pick inserted in center comes out clean, about 25 min. (be careful not to overbake). Frost with Quick Fudge Frosting. Cut into squares or bars.

QUICK FUDGE FROSTING: In microwave melt 2 oz. unsweetened chocolate and 1 oz. semi-sweet chocolate with 2 Tbsp. butter on HIGH (600-700 watts) 1½ to 2 min., just until chocolate turns shiny. Stir until melted. Heat 3 Tbsp. Kahlúa and 2 Tbsp. cream on HIGH for 45 seconds. Combine chocolate and Kahlua mixtures with 2 cups powdered sugar (free from lumps). Beat until well blended and thick. If necessary, beat in a little extra powdered sugar for good spreading consistency. Frost brownies immediately, as mixture stiffens upon cooling. It's sinful.

Frozen Kahlúa Mousse

Makes 8 servings

Cookie Crumb Crust (recipe follows)
1 pint vanilla or coffee ice cream, slightly softened
6 oz. semi-sweet chocolate
1 oz. unsweetened chocolate
2 large eggs, separated
2 Tbsp. sugar
¼ cup Kahlúa
1 cup heavy whipping cream
Chopped nuts for garnish
Eight whole nuts for garnish

Prepare Cookie Crumb Crust. Spread ice cream in an even layer over chilled crust and return to freezer. In top of double boiler over hot, but not boiling water, melt semi-sweet and unsweetened chocolate together. In bowl, with electric mixer, beat egg whites to soft peaks, then beat in sugar until stiff and glossy but not dry. In large bowl, with whisk, beat egg yolks until thick, then whisk in warm chocolate and Kahlúa. Slowly fold in egg white mixture. In another bowl, with electric mixer, beat cream until stiff. Fold half of whipped cream into chocolate mixture. Pile this mousse mixture onto ice cream layer and spread evenly. Sprinkle lightly with chopped nuts. Press remaining whipped cream in pastry bag fitted with decorative tip and pipe eight evenly-spaced rosettes to mark servings (or swirl small mounds with a spoon). Top each dollop with a whole nut. Freeze firm.

COOKIE CRUMB CRUST:

1 cup crisp coconut macaroon cookie crumbs
1 Tbsp. brown sugar
3 Tbsp. melted butter
⅓ cup finely chopped pecans or Brazil nuts
1 Tbsp. Kahlúa

In bowl, mix together cookie crumbs, brown sugar, butter and nuts. Press over bottom of an oiled 8-inch springform pan in an even layer. Bake 7 or 8 min. in 350°F. oven. Remove from oven, cool slightly and brush surface with Kahlúa. Chill briefly in freezer before filling.

ATE

Chocolate Pralines

Makes 2 dozen small candies

½ cup heavy cream
2 (1 oz.) squares semi-sweet chocolate, cut up
⅓ cup Kahlúa
2 cups sugar
2 Tbsp. light corn syrup
2 Tbsp. butter
1 (2½ oz.) package macadamia or other nuts, coarsely chopped

Turn cream and chocolate into 2-quart saucepan, and place over low heat, stirring until chocolate is melted. Add Kahlúa, sugar and corn syrup. Heat to boiling, stirring until sugar is dissolved. Place candy thermometer in mixture and boil over moderately low heat to 234°F. (soft ball stage). Remove from heat, and add butter. Let stand 5 min., then beat with a spoon until mixture thickens and begins to lose its gloss. Stir in nuts. Working quickly, spoon into small foil cups or in mounds on waxed paper.

Sea BREEZES

Kahlúa Fresh Coconut Cake

Makes 12 servings

1 (18 1/2 oz.) pkg. yellow cake mix
2 1/2 teaspoons instant coffee powder
1/2 cup Kahlúa
2 cups milk
1 (4 3/4 oz.) pkg. vanilla pudding mix
1 1/2 cups whipping cream
3 Tbsp. powdered sugar
3 cups coarsely grated fresh coconut

Mix cake according to package. Pour into two greased (9-inch) round pans. Sprinkle 3/4 teaspoon coffee powder over each. Swirl with fork to marble. Bake according to package directions. Cool 10 min.; remove from pans. With pick, poke each cake layer with holes 1 inch apart. Sprinkle with 1/4 cup Kahlúa.

In saucepan, combine milk, pudding mix and remaining coffee. Stir over medium heat until thick. Add remaining Kahlúa. Cover and chill. Slice cake layers in half to make 4 layers. Fill between layers with pudding. Whip cream with powdered sugar; spread on cake. Cover with coconut.

Kahlúa Floating Islands

Makes 4 servings

Water
2 egg whites
Dash salt
1/8 teaspoon cornstarch
1/2 cup sugar
1 1/4 cups half & half
1/4 cup whipping cream
1 3/4 teaspoons instant coffee
6 egg yolks
1/4 cup Kahlúa
Chocolate shavings, sliced almonds

Bring large skillet of water to simmer. Beat egg whites, salt and cornstarch to soft peaks. Slowly beat in 1/4 cup sugar to stiff peaks. With two soup spoons, form meringue into 4 egg shapes. Drop into water. Poach 30 seconds on each side. Set on wet towel. Repeat to make 12 "islands." Store, covered, in refrigerator.

In saucepan, mix half & half, whipping cream and coffee. Bring to simmer, stirring. Whisk yolks with remaining sugar. Whisk in half & half mixture and Kahlúa. Return to pan. Stir over low heat 2 min. Strain. Cover. Chill.

To serve, place 3 "islands" in each of 4 bowls. Pour in custard. Top with chocolate or almonds.

Kahlúa Colada Pie

Makes 8 servings

1 (7 oz.) package shredded coconut
1/4 cup unsalted butter, melted
1/3 cup cornstarch
1 1/2 cups half & half
1 cup canned coconut milk
1/2 cup sugar
6 Tbsp. frozen pineapple juice concentrate, thawed
6 Tbsp. Kahlúa
2 Tbsp. rum
Whipped cream
Pineapple slices

Mix coconut and melted butter. Press on bottom and up sides of 9-inch pie pan. Bake at 300° F., 30 min. Cool. In top of double boiler, set over simmering water, blend cornstarch, half & half, coconut milk and sugar. Stir until thick. Stir in pineapple juice, Kahlúa and rum. Cool. Pour into pie shell. Spread with whipped cream. Chill. Decorate top with pineapple slices.

Kahlúa Top Banana

1 oz. Kahlúa
1/2 oz. Hiram Walker Creme de banana
3 oz. milk
1 cup crushed ice

Combine all ingredients in blender.

Kahlúa Colada

1 oz. Kahlúa
1 1/2 oz. Hiram Walker Coco Rum
2 oz. pineapple juice
1 cup crushed ice

Whirl all in blender. Smile!

Kahlúa Colada Parfaits

Makes 4 servings

8 macaroon cookies
1/2 cup Kahlúa
1 quart vanilla ice cream
1 (20 oz) can crushed pineapple, drained
8 teaspoons rum
1/4 cup shredded coconut, toasted
Fresh pineapple wedges

In four parfait glasses, layer half of cookies, Kahlúa, ice cream, pineapple and rum. Repeat. Top with coconut. Garnish with pineapple wedge.

Kahlúa Sunset

1/2 oz. Kahlúa
1 1/2 oz. rum
6 oz. orange juice

Pour over crushed ice.

Kahlúa Layer Dessert With Mango and Two Sauces

Serves 4

13 oz. semisweet chocolate, chopped
1 ⅔ cups whipping cream
9 Tbsp. Kahlúa
4 mangos, peeled and cut from seed
Juice of 2 oranges
2 Tbsp. sugar
½ teaspoon cinnamon
Dash ground cloves
Cocoa powder

Melt 8 oz. chocolate. Beat until shiny. Spread ⅛-in. thick on wax paper-lined baking sheet. Chill 2 hours. Combine 2½ oz. chocolate and ⅔ cup cream; heat to boil. Add 4 Tbsp. Kahlúa. Chill 1 hour. In blender, puree flesh from 2 mangos with orange juice, sugar and 1 Tbsp. Kahlúa. Strain and chill. Combine ½ cup cream, 2½ oz. chocolate, cinnamon and cloves. Heat to boiling. Chill 20 min. Stir in ½ cup cream and 4 Tbsp. Kahlúa. Thinly slice remaining mangos. Cut 8 3-in. rounds from chilled chocolate. Whip first cream mixture until thick. Pipe through pastry bag equally onto 4 chocolate rounds. Arrange mango slices on top. Top with remaining rounds. Pour mango and chocolate sauces onto 4 plates. Set desserts over sauces. Dust with cocoa powder.

patricia
QUINTANA

The culinary world's authority on Mexican cuisine, her books have enlightened the professional and home cook as well.

Kahlúa Panna Cotta with Caramel Sauce

Serves 10

1 envelope unflavored gelatin
½ cup Kahlúa
3 ½ cups whipping cream
1 cup milk
3 Tbsp. granulated sugar
1 vanilla bean, split
1 cup light brown sugar, packed
½ cup dark corn syrup
¼ cup butter
1 ½ teaspoons vanilla extract

In large stainless steel bowl, sprinkle gelatin over ¼ cup Kahlúa. Place over simmering water to dissolve completely. Combine 3 cups cream, milk and sugar. Scrape inside of vanilla bean into mixture. Bring to a boil; boil 1 min. Immediately pour over gelatin and Kahlúa. Strain. Pour into 10 oiled 4-oz. cups. Chill 3 hours. In 1½ qt. pan, bring brown sugar, corn syrup, butter and remaining ½ cup cream to boil. Add remaining ⅓ cup Kahlúa and vanilla extract. Cool. Unmold custards and serve over sauce.

nancy
SILVERTON

One of our country's top pastry chefs and cookbook authors, she introduced America to the best of French bread.

michele
RICHARD

An energetic entrepreneur, owner of Citrus Restaurant, he's an acclaimed restaurateur and four star pastry chef.

alice
MEDRICH

Award-winning cookbook author and dessert authority, she has rewritten the rules of chocolate artistry.

KAHLÚA CHOCOLATE BARS

Serves 12

12 oz. praline, crushed
¼ cup peanut oil
14 oz. milk chocolate, crushed
6 oz. Gaufrette cookies (about 20), crushed
10 oz. semisweet chocolate, chopped
1 ¼ cups whipping cream
2 teaspoons Kahlúa
Cocoa power

Combine praline and oil. Set aside. Melt milk chocolate; combine with crushed cookies and praline. Place 22 x 4 x 1¼ in. bottomless mold on wax paper-lined baking sheet. Spread mixture evenly over bottom. Chill. Melt semisweet chocolate. Cool sightly. Whip cream with Kahlúa. Fold into melted semisweet chocolate. Spread over chocolate layer. Chill to set. Run knife around edge of mold; remove. Dust with cocoa power. Cut into 36 bars. Note: Gaufrette cookies and the mold are available at specialty stores.

KAHLÚA CHOCOLATE TARTLETS

Serves 12

½ cup unsalted butter
½ cup sugar
1 teaspoon vanilla extract
½ cup sifted cocoa powder
1 cup flour
4 oz. white chocolate, chopped
5 oz. semisweet chocolate, chopped
⅔ cup whipping cream
⅓ cup Kahlúa

In food processor, combine butter, sugar and vanilla; process until creamy. Add cocoa; process until smooth. Add flour, pulse to combine. Press onto bottom and sides of 12 3-in. tartlet pans. Chill 1 hour. Pierce bottoms well with fork. Bake on baking sheet at 375°F., 8 min. Pierce again; bake another 4 min. Cool. Place chocolates in separate bowls. In saucepan bring cream to boil. Add Kahlúa; bring to simmer. Pour ⅓ cup cream mixture over each chocolate. Stir each until smooth. Remove crusts from pans. Fill each about ⅔ full with dark filling. Pour 3 small pools of white filling onto dark filling. Marble by pulling tip of knife through fillings. Chill.

Happy HOLIDAYS

HO! HO! HO!

Kahlúa Christmas Cane

1/2 oz. Kahlúa
1/2 oz. vodka
1/2 oz. peppermint schnapps
Crushed candy cane

Pour Kahlúa, vodka and schnapps over ice. Add crushed candy.

Kahlúa Hot Spiced Apple Cider

1 1/2 oz. Kahlúa
8 oz. hot apple cider or juice

Add Kahlúa to cider. Garnish with cinnamon stick.

Variation: add 1 oz. apple schnapps

Kahlúa & Eggnog

Add 1 1/2 oz. Kahlúa to 1 cup prepared eggnog.

Kahlúa Peach Trifle

Makes 8 to 10 servings

1 (1-lb.) pound cake, sliced 1/4-inch thick
2 Tbsp. raspberry preserves
6 Tbsp. Kahlúa
1 (1-lb.) can sliced peaches
Kahlúa Custard (recipe follows)
1 cup whipping cream
2 Tbsp. powdered sugar
2 Tbsp. toasted, sliced almonds
Raspberries, mint leaves

Spread half of cake slices with preserves and top with remaining slices to make sandwiches. Line bottom of 2-quart glass bowl with half of cake sandwiches. Sprinkle with 3 Tbsp. Kahlúa. Drain peaches, reserving half of syrup. Sprinkle cake bowl evenly with half of reserved syrup. Arrange half of peaches over cake. Prepare Kahlúa Custard. Pour half over peaches in bowl. Repeat with remaining cake, 3 Tbsp. Kahlúa, peaches and custard. Cover and chill several hours or overnight.

In large bowl, whip cream with powdered sugar until stiff. Spread about 2/3 whipped cream over surface of trifle. Sprinkle with toasted almonds. Pipe remaining cream through pastry bag fitted with large star tip to decorate top. Garnish with raspberries and mint leaves, if desired. Refrigerate until needed.

KAHLUA CUSTARD: Beat 4 egg yolks in pan with 1/4 cup sugar. Beat in 1 1/2 cups hot milk. Stir over very low heat until thick. Cool: add 1/4 cup Kahlúa. Chill.

Kahlúa Walnut Cake

Makes 16 servings

1 1/2 cups unsalted butter, room temperature
2 cups sugar
6 eggs, separated
3 1/2 cups all-purpose flour
1/2 teaspoon salt
1 cup Kahlúa
1/2 cup cold strong coffee
2 cups walnut pieces
1/2 teaspoon cream of tartar
1 1/2 teaspoons powdered sugar
1 1/2 teaspoons instant coffee or espresso powder

Line bottom of greased 10-inch tube pan with circle of parchment or brown paper. Grease paper. In large bowl, cream butter. Beat in sugar until smooth and fluffy. Beat in egg yolks. Sift flour with salt, then stir about 1/3 of flour mixture into butter mixture. Combine 1/2 cup Kahlúa with coffee. Stir 1/3 cup Kahlúa mixture into batter. Continue to alternate flour and liquid until used. Stir in nuts. In large bowl, beat egg whites until foamy. Beat in cream of tartar, then beat until stiff, but not dry. Carefully fold egg whites into batter. Transfer to prepared pan. Bake at 275 degrees 2 to 2 1/2 hours or until top is golden and sides of cake are pulling away from pan. Set on wire cooling rack and drizzle remaining 1/2 cup Kahlúa over top. Cool 30 minutes, then remove from pan and cool completely. Before serving, sift mixture of powdered sugar and espresso powder over top.

Kahlúa Eggnog Pie

Makes about 8 servings

1 1/2 cups half & half
1/2 cup Kahlúa
1/2 cup sugar
Dash salt
3 Tbsp. cornstarch
5 egg yolks
1 Tbsp. butter
1 teaspoon rum or brandy flavoring
Meringue Crust (recipe follows)
1 cup whipping cream, whipped
Ground nutmeg

Combine half & half, 5 Tbsp. Kahlúa, sugar and salt. Cook over medium heat until hot. Dissolve cornstarch in remaining Kahlúa. Blend into yolks; whisk into hot mixture. Cook and stir until thick. Add butter and flavoring. Cool. Pour into cooled Meringue Crust. Chill 1 hour. Spread whipped cream over top. Sprinkle with nutmeg.

MERINGUE CRUST:

5 egg whites
1 cup sugar
1 1/4 teaspoons lemon juice

Beat egg whites until soft peaks form. Add sugar, beating until stiff. Blend in juice. Set aside about 1 1/2 cups meringue. Spoon remaining meringue into greased 9-inch pie pan. Spread meringue over bottom and sides to form pie shell. Using pastry bag fitted with #5 star or other decorative tip, pipe border around edge of meringue in pie pan. Bake at 200°F., 2 hours. If desired, run quickly under broiler to brown decorative edge, watch carefully to prevent burning. Cool.

The perfect holiday dessert.

Kahlúa

Meet me at the bar

Kahlúa Mudslide

½ oz. Kahlúa
½ oz. Carolans Irish Cream
½ oz. vodka
1 oz. cream

Pour Kahlúa, Irish cream liqueur, vodka and cream over ice. Stir together and enjoy!

Kahlúa Toasted Almond

1 oz. Kahlúa
½ oz. Hiram Walker Amaretto
Cream or milk

Pour Kahlúa, amaretto liqueur, and a splash of cream or milk over ice. Stir. A perfect combination.

Frozen Mudslide

1 oz. Kahlúa
1 oz. Carolans Irish Cream
1 oz. vodka
1 large scoop vanilla ice cream
Ice

In blender, combine all ingredients and blend. Refreshing!

Kahlúa Pumpkin Squares with Praline Topping

Makes 16 squares

1 cup flour
¼ cup powdered sugar
½ cup (8 Tbsp.) unsalted butter
2 eggs
¼ cup sugar
1 (8-oz.) package cream cheese, cut up and softened
1 cup canned or cooked pumpkin
¼ cup Kahlúa
1 cup chopped walnuts or pecans
¾ cup brown sugar, packed
¼ cup (4 Tbsp.) unsalted butter, melted

In bowl, combine flour, powdered sugar,and butter. Using two knives or pastry blender, cut-in butter until fine crumbs form. Press mixture into bottom of 8-inch square baking dish. Bake at 350°F. 15 to 18 min., or until golden. In blender combine eggs, sugar,

cream cheese, pumpkin and Kahlúa. Blend until smooth. Pour mixture over warm baked crust. Return to oven, bake about 20 min. or until set. Cool in pan on rack. Chill. In small bowl, combine nuts, brown sugar and melted butter. Just before serving, sprinkle topping over pumpkin and run under broiler, watching carefully, just until topping begins to brown. Cut into 16 squares.

Kahlúa Toffee Bars

Makes 2 dozen bars

Cookie Base (recipe follows)
2 large eggs
¼ cup Kahlúa
1 cup brown sugar, packed
¼ cup sifted all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
1 cup flaked coconut
1 cup filberts or pecans, chopped

Prepare Cookie Base. Spread over bottom of greased and floured (or parchment lined) 13 x 9 x 2-inch pan. Bake at 350°F., 10 to 12 min. Beat eggs in small bowl. Beat in Kahlúa and brown sugar until fluffy. Resift flour with baking powder and salt. Stir into creamed mixture. Fold in coconut and nuts. Pour over partially baked crust and return to oven. Bake 20 min. longer, or just until top is set. Remove from oven and cool on wire rack. Cut into bars, about 1½ x 2½-inches.

COOKIE BASE: Cream together ⅓ cup each butter and shortening and ½ cup firmly packed brown sugar. Stir in 1 cup sifted all-purpose flour, mixing well.

Variation: To make frosted bars, beat 1½ cups sifted powdered sugar, 3 Tbsp. softened butter and 1 Tbsp. Kahlúa together until smooth. Press through small rosette tube, if desired.

Kahlúa Mudslide Brownies

Makes 24

2 cups all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
⅔ cup unsalted butter
4 oz. unsweetened chocolate, chopped
3 eggs
1 ½ cups sugar
4 Tbsp. Kahlúa
2 Tbsp. Carolans Irish Cream
1 Tbsp. vodka
¾ cup coarsely chopped walnuts (optional)
Kahlúa Glaze (recipe follows)
Whole coffee beans (optional)

Sift flour with baking powder and salt. In small saucepan, combine butter and chocolate. Set over low heat, just until chocolate is melted. Set aside. In bowl, beat eggs with sugar until light. Beat in dry ingredients, chocolate mixture, Kahlúa, Irish cream liqueur and vodka. Fold in nuts. Pour into 13 x 9-inch pan and bake at 350°F., about 25 min. Cool in pan. Spread with Kahlúa Glaze. Decorate with whole coffee beans, if desired. Cut into squares and serve. Delicious!

KAHLÚA GLAZE:

1 ¼ cups powdered sugar
3 Tbsp. Kahlúa

In small bowl, blend sugar with Kahlúa until smooth.

Be my VALENTINE

Kahlúa Peppermint Patty

1 oz. Kahlúa
½ oz. Hiram Walker White Creme de Menthe
Vanilla ice cream

Blend Kahlúa, creme de menthe and ice cream until smooth.

Kahlúa Stinger

1 ¾ oz. Kahlúa
¾ oz. Hiram Walker Peppermint Schnapps

Pour over ice. Oooh!

Kahlúa Kisses

Makes about 30

¼ teaspoon instant coffee powder
⅓ cup water
1 cup plus 2 Tbsp. sugar
¼ cup Kahlúa
3 egg whites, room temperature
¼ teaspoon cream of tartar
Dash salt

In 2-quart saucepan, dissolve coffee in water. Add 1 cup sugar; stir over low heat until dissolved. Stir in Kahlúa. Brush down sides of pan often with brush dipped in water. Bring mixture to boil over medium heat. Boil until candy thermometer registers 240°F., about 15 min., adjusting heat, if necessary, to prevent boiling over. Mixture will be very thick. Remove from heat. Beat egg whites with cream of tartar and salt on high speed to soft peaks. Add 2 Tbsp. sugar and beat to stiff peaks. Working in 2 to 3 portions, beat in hot Kahlúa syrup, beating after each addition to thoroughly incorporate. Continue to beat at high speed 4 to 5 min. until meringue is very thick, firm and cooled to lukewarm. Using pastry bag fitted with large star tip, pipe meringue into kisses about 1½-inches wide at base and 1½-inches high onto baking sheet lined with foil, shiny side down. Set on center rack of oven at 200°F. for 4 hours. Without opening door, turn heat off and let kisses dry in oven about 2 more hours until crisp. Remove from oven and as soon as kisses are completely cool, transfer to airtight container. SWAK!

Kahlúa Tiramisu for Two

Makes 2 servings

12 small packaged ladyfingers
2 egg yolks
½ cup powdered sugar
4 oz. softened cream cheese, beaten until fluffy
⅓ cup whipping cream, whipped
½ teaspoon instant espresso powder
1 Tbsp. water
¼ cup Kahlúa
1 oz. semisweet chocolate, chopped fine
2 teaspoons unsweetened cocoa powder

Place ladyfingers on baking sheet. Toast at 325°F., 10 min. Whisk yolks with powdered sugar until smooth and thick. Whisk in cream cheese. Fold in whipped cream. Dissolve espresso in water and Kahlúa. Combine chopped chocolate and cocoa. Place 2 Tbsp. cheese mixture in bottom of each 2 (12-oz.) wine glasses. Top each with 3 ladyfingers, sprinkle with 3 to 4 teaspoons Kahlúa mixture. Top with ⅓ cup cheese mixture and sprinkle with ¼ chocolate mixture. Arrange three ladyfingers over chocolate, sprinkle more Kahlúa and top each with half of remaining cheese mixture. Sprinkle with remaining chocolate. Chill, covered, several hours or overnight.

Variation: Add 1 medium banana, sliced and 4 teaspoons slivered almonds. Layer some of banana slices over each layer of ladyfingers and sprinkle 1 teaspoon almonds over second and third layers of cream cheese.

Kahlúa Tuxedo Torte

Makes about 8 servings

5 Tbsp. Kahlúa
1 (6-oz.) package semi-sweet chocolate pieces
¼ cup powdered sugar
4 egg yolks
½ cup unsalted butter, room temperature
1 (11- to 14-oz.) prepared pound cake

In small saucepan, heat Kahlúa over medium heat until bubbles form around edge. In blender, combine hot Kahlúa and chocolate

pieces. Process until chocolate is melted and mixture is smooth. Add powdered sugar, egg yolks and butter, and process until smooth. Transfer to bowl, cover and refrigerate 1 hour or until spreading consistency. Holding long, serrated knife parallel to working surface, slice cake into six even layers. Place first layer on serving plate or tray and spread with chocolate mixture to form frosting layer about ⅛-inch thick. Add second layer of cake and continue to frost until all cake layers are used. Spread remaining frosting over top and sides of cake. Refrigerate at least 1 hour, or until ready to serve, up to 24 hours ahead. For your black tie affairs.

yes!

Outrageous!

Kahlúa Banana Cream Fizz

Makes 2 drinks

2 oz. Kahlúa
1 oz. rum
1 banana, sliced
¾ oz. lime juice
2 oz. half & half
1 cup finely crushed ice
1 oz. chilled club soda

In blender, combine all ingredients except soda. Blend smooth. Pour into 10 oz. glasses. Add club soda. Garnish with banana chunks and cherries, if desired.

B-52 Drink

1 oz. Kahlúa
1 oz. Carolans Irish Cream
½ oz. Grand Marnier

Pour Kahlúa, Irish cream liqueur and Grand Marnier over ice. Stir and enjoy!

Kahlúa Colorado Bulldog

1 ½ oz Kahlúa
4 oz. cream
Cola

Pour Kahlúa and cream over ice. Add a splash of cola. Stir briefly. Wild! *(pictured below)*

Kahlúa Kookaracha

¾ oz. Kahlúa
¼ oz. Two Fingers Tequila

Fill shot glass with Kahlúa and tequila . Garnish glass with gummy worm. Bombs away!

Kahlúa Zebras

Makes 18 bars

2 (3-oz.) packages cream cheese, room temperature
3 eggs
1 ½ cups sugar
1 cup all-purpose flour
6 Tbsp. unsalted butter, cut in small pieces, room temperature
½ cup unsweetened cocoa powder
¼ teaspoon baking powder
¼ teaspoon salt
½ cup Kahlúa

In bowl, combine cream cheese, 1 egg, ¼ cup sugar, 2 Tbsp. flour and 2 Tbsp. butter. Beat until light and fluffy. Set aside. Into separate bowl, sift remaining sugar and flour with cocoa powder, baking powder and salt. Stir in remaining butter and Kahlúa. Beat until smooth. Beat in remaining 2 eggs, one at a time, beating after each addition until smooth. Transfer mixture to buttered and floured 9-inch square baking pan, spreading evenly. Spoon cheese mixture over chocolate batter, spacing evenly. Run knife through batters to marbleize. Bake at 325˚F., about 30 min. Cool on rack. Cut into 3-inch x 1½-inch bars. Store in refrigerator.

Kahlúa Pizza Brownies

Makes 12 servings

Topping (recipe follows)
4 squares (1 oz. each) unsweetened chocolate
2 squares (1 oz. each) semi-sweet chocolate
¾ cup shortening
1 cup sugar
½ cup Kahlúa
1 teaspoon instant coffee crystals
½ teaspoon salt
3 large eggs
¾ cup sifted all-purpose flour

Butter bottom of an 11½ x ¾-inch pizza pan (an oven-proof glass is recommended for baking and serving). Measure and set aside topping ingredients. Measure chocolates and shortening into a saucepan. Place over low heat until melted. Stir in ½ cup sugar, Kahlúa, instant coffee and salt. Cool to lukewarm. Beat eggs, and beat in remaining ½ cup sugar. Beat in chocolate mixture until blended. Add flour, stirring to smooth batter. Turn into prepared pan, spreading level and to ½ inch of rim. Sprinkle topping evenly over surface. Bake on center rack in 325˚F. oven, about 25 min., or until tests done. Be careful not to overbake. Cool, then cut into wedges.

TOPPING: Mix together ⅓ cup flaked coconut, ¼ cup each white and milk chocolate chips or morsels and ¼ cup coarsely chopped nuts (walnuts, peanuts, cashews or pecans).

Variation: Substitute butterscotch chips for white chocolate. Use pecan halves to make a circle design 1 inch from edge, add circles of white chocolate or butterscotch chips and fill center with chopped nuts. Sprinkle with coconut, if desired.

Crowd PLEASERS

Kahlúa Party Punch

Makes about 1 gallon (30 half-cup servings)

16 oz. (2 cups) Kahlúa
1 can (12 oz.) frozen apple juice concentrate
4 oz. (½ cup) lemon juice
Small chunk ice
1 bottle (25.4 oz.) sparkling apple juice
1 quart bottle club soda or lemon-lime beverage
1 bottle (750 ml) dry champagne
Thin lemon and small orange slices

Have all ingredients well chilled. Combine Kahlúa with undiluted apple juice concentrate and lemon juice. Pour over small chunk ice in punch bowl. Add sparkling apple juice and club soda or lemon-lime beverage. Add champagne and stir gently. Add lemon and orange slices for garnish. Kahlúa, apple juice concentrate and lemon juice may be mixed and refrigerated the day before. Recipe may be increased without adjustment. Party on!

Kahlúa Hummer

1 oz. Kahlúa
1 oz. light rum
2 scoops French vanilla or chocolate ice cream

Combine and blend briefly.

By the pitcher:

6 oz. Kahlúa
6 oz. light rum
20 oz. (2 1/2 cups) ice cream

Variations:

Kahlua Peach Schnapps Hummer

Use basic Kahlúa Hummer recipe with French vanilla ice cream, substituting 1 oz. Hiram Walker Peach Schnapps for rum.

Kahlua Strawberry Schnapps Hummer

Use basic Kahlúa Hummer recipe with French vanilla ice cream, substituting 1 oz. Hiram Walker Strawberry Schnapps for rum.

Kahlua Peppermint Schnapps Hummer

Use basic Kahlúa Hummer recipe with French vanilla ice cream, substituting 1 oz. Hiram Walker Peppermint Schnapps for rum.

Easy Kahlúa Chocolate Trifle

Makes 16 to 20 servings

1 box (18 ½ oz.) chocolate cake mix (plain-not pudding type)
1 cup Kahlúa
2 small cartons whipping cream
2 boxes (3 ½ oz. each) instant chocolate pudding
3 ½ cups milk
6 chocolate-covered toffee candy bars, crushed

Bake cake in 13 x 9-inch pan according to package directions. After cooling, poke holes in cake and pour Kahlúa over it. Refrigerate overnight. When ready to assemble trifle, whip cream. Add milk to pudding and beat according to package directions. Cut cake into cubes. Layer in a clear glass trifle dish (or glass bowl), ⅓ of each ingredient, as follows: cake cubes, pudding, whipped cream, crushed candy bars. Repeat the layering two additional times, ending with the whipped cream and candy bars.

Carry-Along Kahlúa Cake

Makes 18 to 24 servings

1 pound pitted dates, coarsely chopped
1 Tbsp. instant coffee powder
1 cup boiling water
½ cup Kahlúa
2 ¾ cups sifted all-purpose flour
1 ½ teaspoons baking soda
¾ teaspoon salt
¼ teaspoon ground cinnamon
¾ cup unsalted butter, room temperature
1 ½ cups light brown sugar, packed
3 eggs, room temperature
½ teaspoon vanilla extract
Powdered sugar

In medium bowl, combine dates and coffee powder. Stir in boiling water to blend. Add Kahlúa and set aside to cool. In separate bowl, stir together flour, baking soda, salt and cinnamon. In large bowl, cream butter and brown sugar until fluffy and light. Beat in eggs, one at a time. Beat in vanilla then stir in dry ingredients alternately with cooled date mixture, beginning and ending with flour mixture. Pour into greased and floured 13 x 9-inch cake pan, spreading evenly. Bake on center shelf of oven at 350°F., 45 min. or until wood pick inserted in center comes out clean. Remove from oven and cool on wire rack. Just before serving, sift powdered sugar over top and cut into squares.

NOTE: Cake may be stored at room temperature, covered, up to 3 days before needed.

Cheers!

Kahlúa Strawberry Cream Daiquiri

Makes 2 drinks

1 ½ oz. Kahlúa
½ oz. rum
½ oz. lime juice
4 medium, ripe strawberries
1 oz. half & half
½ cup finely crushed ice

In blender, combine all ingredients. Blend smooth. Garnish with mint sprig and strawberries, if desired.

Kahlúa Strawberries & Cream

1 oz. Kahlúa
½ oz. Hiram Walker Strawberry Schnapps
4 oz. cream

Stir together Kahlúa, strawberry schnapps, cream and ice. *(pictured above)*

Kahlúa Peaches & Cream

1 oz. Kahlúa
1 oz. Hiram Walker Peach Schnapps
4 oz. cream

Pour Kahlúa, peach schnapps and cream over ice. Stir.

A Slice of LIFE

Kahlúa Strawberry Charlotte

Makes 10 to 12 servings

5 oz. packaged ladyfingers
1 cup Kahlúa
½ cup (8 Tbsp.) unsalted butter, room temperature
1 cup plus 1 Tbsp. powdered sugar
1 ½ cups ground walnuts
2 ½ cups whipping cream, chilled
2 pints small strawberries

Line sides and bottom of buttered 8-inch springform pan with ladyfingers, rounded side out. Brush with 6 Tbsp. Kahlúa. Set aside. In bowl, beat butter and 1 cup powdered sugar until light and fluffy. Gradually beat in ½ cup Kahlúa. Stir in ground walnuts. Set aside. In separate bowl, beat 2 cups whipping cream until soft peaks form. Fold into walnut mixture. Spread ⅓ filling over ladyfingers in bottom of pan. Set aside several good strawberries for decoration. Hull remaining berries. Gently press half of remaining berries, stem down, into filling in bottom of pan. Cover with layer of ladyfingers. Brush ladyfingers with remaining 2 Tbsp. Kahlúa. Repeat with another ⅓ filling and remaining strawberries. Spread remaining filling over top. Cover with circle of waxed paper, then a plate that fits inside springform. Weigh down with 1-pound can. Refrigerate at least 6 hours or overnight. Remove from refrigerator and remove can and plate. Carefully peel away waxed paper. Remove sides of pan and place Charlotte on serving plate. In bowl, beat remaining ½ cup whipping cream with remaining 1 Tbsp. powdered sugar until stiff. Pipe through pastry bag fitted with large star tip to decorate top. Garnish with reserved strawberries and ground nuts. Refrigerate until needed. A beautiful summer dessert.

Easy Kahlúa Fresh Peach Tart

Makes 8 servings

1 (9-inch) unbaked single pie crust
1 egg white, lightly beaten
1 cup peach preserves
⅓ cup Kahlúa
¼ cup chopped, toasted almonds
5 firm, ripe peaches, peeled, pitted and sliced

Fit pastry into buttered 9-inch tart pan with removable bottom. Line pastry shell with aluminum foil and fill with dried beans or pie weights. Bake at 400° F., 15 min. Carefully remove foil and beans. Brush dough with some of egg white and return to oven another 7 to 8 min. or until deep golden brown in spots. Remove from oven and set aside to cool. In small saucepan, combine preserves and Kahlúa. Bring to boil over medium heat. Cook about 7 min. or until very thick. Press mixture through sieve. Cool until warm. To assemble tart, brush some of the warm glaze over pie shell. Arrange sliced peaches in symmetrical fashion in shell. Brush or drizzle remaining glaze over peaches and sprinkle with almonds. Refrigerate to set glaze. (Tart is best served within 1 hour of assembly). Tangy and tasty.

Kahlúa Apricot Cobbler

Makes about 6 servings

12 apricots, pitted and sliced
1 ¾ cups sugar
4 Tbsp. cornstarch
¼ cup Kahlúa
1 ½ cups sifted all-purpose flour
2 teaspoons baking powder
½ teaspoon salt
6 Tbsp. unsalted butter, cut in small pieces
½ cup milk
Whipped cream (optional)

Arrange apricots in 2- to 3-quart baking dish. Sprinkle with 1½ cups sugar and the cornstarch and toss to mix. Add Kahlúa and toss to mix again. Let stand about 20 min. Meanwhile, into a medium bowl, resift flour with baking powder, remaining ¼ cup sugar and salt. Using pastry blender or two knives, cut in 4 Tbsp. butter until mixture resembles coarse meal. Using fork, mix in milk to form dough. Toss apricots again to mix well. Dot with remaining 2 Tbsp. butter. Drop dough by rounded tablespoonful over apricot mixture, spacing evenly. Bake at 400° F., 25 to 30 min. or until top is lightly browned and apricots are bubbling. Cool. Serve warm or room temperature with whipped cream, if desired. Better than mom used to make.

Say CHEESE

tonight

Chocolate Kahlúa Cheesecake

Makes about 12 servings

Chocolate Crust (recipe follows)
1 3/4 cups semi-sweet chocolate chunks, divided
1 cup whipping cream
1/4 cup + 2 Tbsp. Kahlúa, divided
24 oz. cream cheese, softened
1 cup sugar
1/3 cup cocoa
3 eggs
1 teaspoon vanilla extract
1 Tbsp. powdered sugar

Prepare Chocolate Crust. In microwave-safe bowl, place 3/4 cup chocolate chunks. Microwave on HIGH 1 min. or until chunks are melted, stir. Add 1/4 cup whipping cream and 1/4 cup Kahlúa, stir until blended. In mixer bowl, beat cream cheese and sugar until fluffy. Add cocoa; beat until blended. Add eggs, one at a time, beating well after each. Stir in vanilla and reserved chocolate mixture. Pour over prepared crust. Bake 10 min. at 400°F. Decrease to 275°F. and bake 45 min. Remove from oven to cool; loosen cake from rim of pan and remove. In microwave-safe bowl, place remaining chocolate chunks. Microwave on HIGH 1 min. or until chunks are melted, stir. Stir in 1/4 cup whipping cream and 2 Tbsp. Kahlúa; blend well. Spread on top of cake. Refrigerate 6 hours. At serving time, beat remaining whipping cream and powdered sugar until stiff; garnish cake with small rosettes of whipped cream. Refrigerate leftover cake. Decadent and delicious

CHOCOLATE CRUST: Mix 1 1/2 cups chocolate wafer crumbs, 1/4 cup melted butter and 2 Tbsp. sugar. Press onto bottom and part way up sides of 9-inch springform pan. Freeze 5 min. Bake at 350°F.,10 min.

Kahlúa Mint Swirl Cheesecake

Makes about 12 servings

1 1/2 lb. cream cheese, softened
3/4 cup sugar
3 eggs
1 cup sour cream
1/2 cup Kahlúa
1 teaspoon peppermint extract
3 oz. semi-sweet chocolate, melted
Green food color
Chocolate Crust (recipe preceeds)

Beat cream cheese until smooth. Beat in sugar. Beat in eggs,1 at a time, beating well after each. Stir in sour cream. Transfer 3 1/2 cups mixture to another bowl and add 1/4 cup Kahlúa, peppermint extract and a few drops food color. Blend melted chocolate into remaining cream cheese mixture with remaining Kahlúa. Pour green mixture into chocolate crust. Ladle chocolate mixture onto green mixture in 5 distinct pools. Draw knife through mixture to marble. Bake at 300°F., 1 1/4 hours. Leave cake in turned-off oven 2 hours. Chill.

Kahlúa White Russian Cheesecake

Makes about 12 servings

1 1/2 lb. cream cheese, softened
3/4 cup sugar
1/2 teaspoon salt
1 teaspoon vanilla extract
4 eggs
1/4 cup Kahlúa
2 Tbsp. vodka
1 cup sour cream
1 cup shredded coconut, toasted
Caramel Nut Crust (recipe follows)
Kahlúa Cherry Sauce (recipe follows)

Beat cream cheese until smooth. Beat in sugar, salt and vanilla. Add eggs, 1 at a time, beating well after each. Stir in Kahlúa and vodka. Pour onto crust. Set on baking sheet. Bake at 350°F., 45 min. Cool 5 min. Stir sour cream, then spread over cake. Sprinkle coconut on top. Serve with Kahlúa Cherry Sauce.

CARAMEL NUT CRUST: In skillet, over low heat, stir 3 Tbsp. butter with 3 Tbsp. sugar. Add 1 Tbsp. Kahlúa. Heat and stir 2 min. Add 1/2 cup chopped pecans and 1/2 cup zwieback crumbs. While mixture is warm, press in even layer in bottom of 9-inch springform pan

KAHLUA CHERRY SAUCE: Drain 1 (19 oz.) can pitted dark sweet cherries in syrup, reserving syrup. Mix cherries, 1 Tbsp. Kahlúa and 1 Tbsp. vodka. In pan, mix 2 Tbsp. each sugar and cornstarch with dash salt. Stir in syrup and 1 Tbsp. lemon juice. Cook, and stir until boiling, thick and clear. Add cherry mixture. Cool.

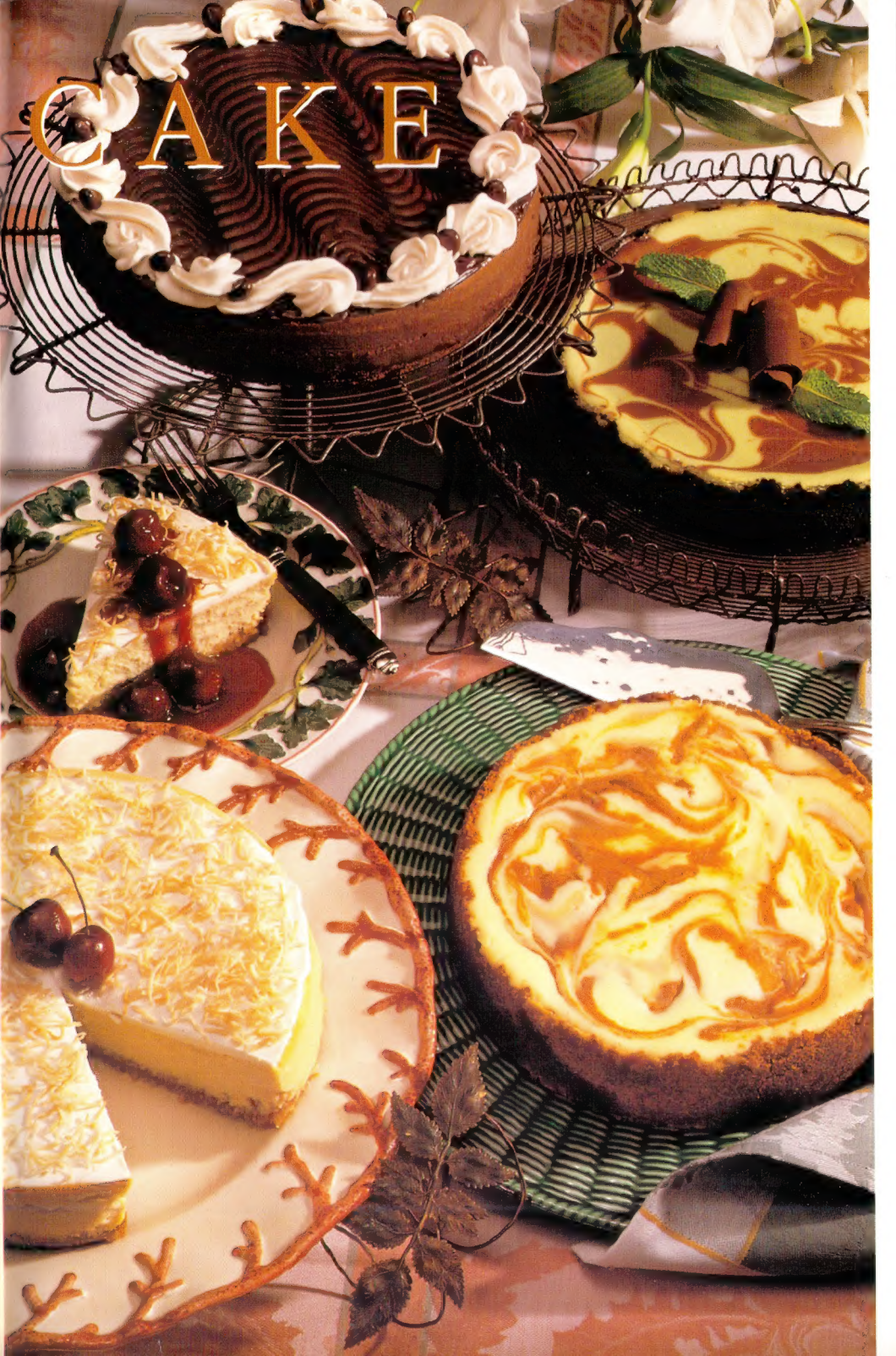
Pumpkin Kahlúa Marbled Cheesecake

Makes about 12 servings

3/4 cup gingersnap crumbs
3/4 cup graham cracker crumbs
1/4 cup powdered sugar
1/4 cup melted unsalted butter
1 lb. cream cheese, softened
1 cup sugar
4 eggs
1 (1-lb) can pumpkin
1/2 teaspoon pumpkin pie spice
1/2 cup Kahlúa

In bowl, mix gingersnap and graham cracker crumbs with powdered sugar and butter. Press onto bottom and part way up sides of 8-inch springform pan. Bake at 350°F., 5 min. Cool. In bowl, beat cream cheese until smooth and light. Slowly beat in sugar until light. Add eggs, 1 at a time, beating well after each addition. Transfer 1 cup mixture to separate bowl; blend in pumpkin, pie spice and Kahlúa. Pour half of pumpkin into prepared crust. Top with half of cheese mixture. Repeat layers. Draw knife through mixtures to marble. Place on baking sheet; bake at 350°F., 45 min. Let stand in turned-off oven 1 hour. Cool, then chill.

KAHLÚA


CAKE

KAHLÚA®

for
music your **mouth**

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